



Garth McColgan Recipe

Delicious Easter Cupcakes



Makes **12** cupcakes

Prep Time **30** mins

Cook Time **45** mins and decorating time

How to make the perfect cupcake

Ingredients For Cupcakes

- 175g Butter, at room temperature
- 175g Caster Sugar
- 3 Large Eggs
- 250g Self Raising Flour
- 3 tablespoons Milk
- 1 Lemon, Zested finely chopped
- 1/2 Vanilla Pod, seeds only

For decorations:

- Chocolate Topping**
 - 60g soft butter
 - 200g Icing Sugar
 - 50g melted Milk Chocolate
- Raspberry Topping**
 - 100ml Cream
 - 35g Caster Sugar
 - 1/2 teaspoon Crushed Black Pepper
 - Raspberry Jam

Lemon Butter Cream Topping

- 1 Lemon, zested
- 1/2 Lemon, juiced
- 100g soft Butter
- 50g Icing Sugar

Candied Lemon Garnish

- 50g Caster Sugar
- 1 Lemon peeled and sliced into 1/2cm strips

Method - For Cupcakes

- Line the cupcake paper cases into a cake tin. Pre-heat oven to 170°C.
- Beat the butter and sugar together in a bowl until pale in colour.
- Beat in the eggs one at a time. Mixing well between each stage.
- Gently fold in the flour a little bit at a time.
- Add the milk to loosen the mixture up slightly.
- Split the mix in two and add zest to one half and vanilla seeds to the other half.
- Spoon the mixture into the paper cases and bake in the oven for 45 minutes.
- Remove from the oven and allow to cool before decorating.

Chocolate Topping

- Beat the butter and icing sugar together well to form a paste.
- Add the melted milk chocolate and mix well again.
- Using a spoon spread the mixture onto each cupcake as required.
- Leave to set for 10-15 minutes before devouring!

Raspberry Topping

- Whisk the cream and sugar together well to form a thick consistency.
- Add the cracked black pepper and mix again.
- Using a spoon heap the sweet cream mixture onto the cupcake and top with a small spoon of raspberry jam. Simple and tasty.

Lemon Butter Cream Topping

- Beat the butter and icing sugar together well to form a paste.
- Add juice and zest and mix well.
- Using a spoon cover the top of the cupcakes with the lemony butter and finish with candied peel.

Candied Lemon Garnish

- Put the lemon in a bowl and cover with water. Microwave on full power for 2 minutes. Strain and repeat this process twice more using fresh water each time.
- Put the water, caster sugar and lemon juice into a pot and bring to the boil.
- Add the strips of lemon zest to the pot. Reduce the heat and simmer for 3 minutes.
- Strain the zest and put on a plate covered in caster sugar and give them a quick shake to coat.
- When cool, decorate the top of the lemon cupcakes. Also nice on the chocolate cupcakes.



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